IT
X1B5Y
CE

FLAT BELON OYSTER

Ostrea edulis

COMMERCIAL NAME
Flat Belon Oyster.

GENUS AND SPECIES
Ostrea edulis.

CATCH AREA
France.

CATCH METOD
Farmed in France in deep waters, an refined by at least 1 month in the Belon River.

ALPHA-3 CODE
OYF.

SIZE
N° 000 - 7 pieces/kg.
N° 00 - 9 pieces/kg.
N° 0 - 11 pieces/kg.
N° 1 - 13 pieces/kg.
N° 2 - 15 pieces/kg.
N° 3 - 18 pieces/kg.

MICROBIOLOGICAL CRITERIA
E.coli UFC/100 g < 230.
Salmonella absent in 25 g.

ALLERGENS
Molluscs and products made with **molluscs**.

SHIPPING
Shipped refrigerated from 0° C to 4° C.

PACKAGING
N° 000 basket of 50 pieces - 32x32x19,5 cm.
N° 000 basket of 25 pieces - 23,5x23x5x15 cm.
N° 00 basket of 50 pieces - 28x28x18,5 cm.
N° 00 basket of 25 pieces - 22,5x22,5x14,5 cm.
N° 0 basket of 50 pieces - 26x26x16,5 cm.
N° 0 basket of 25 pieces - 225x225x145 cm.
N° 1 basket of 50 pieces - 23,5x23,5x16,5 cm.
N° 1 basket of 25 pieces - 22,5x22,5x10,5 cm.
N° 2 basket of 50 pieces - 23,5x23,5x15 cm.
N° 2 basket of 25 pieces - 22,5x22,5x10,5 cm.
N° 3 basket of 50 pieces - 23,5x23,5x15 cm.
N° 3 basket of 25 pieces - 22,5x22,5x10,5 cm.

FOOD SAFETY
The products marketed comply with the process hygiene and food safety criteria established by: Reg. CE2073/2005, UE915/2023, CE1441/2007.
On request, test reports can be submitted proving the execution and outcome of the tests carried out as part of the annual supplier verification plan.

STORAGE
About 10 days.

UPDATED
REV. n°1 dated 25 / 05 / 2023

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
■	■	■	■	■	■	■	■	■	■	■	■

UNAVAILABLE REDUCED AVAILABILTY GOOD AVAILABILTY EXCELLENT AVAILABILTY

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